

**Amendments to the Claims:**

1. (Currently amended) A ~~pullulan-free~~ pullulan-free edible film composition comprising:
  - (a) an effective amount of a film forming agent; and
  - (b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises cinnamaldehyde.
2. (Currently amended) The composition of claim 1 wherein the film forming agent comprises a mixture of a ~~maltodextrine~~ maltodextrin, a filler, and a hydrocolloid.
3. (Currently amended) The composition of claim 2 wherein the ~~maltodextrine~~ maltodextrin comprises about 5 wt.% to about 60 wt.% of the edible film.
4. (Currently amended) The composition of claim 2 wherein the ~~maltodextrine~~ maltodextrin comprises about 20 wt.% to about 40 wt.% of the edible film.
5. (Original) The composition of claim 2 wherein the hydrocolloid comprises about 10 wt.% to about 50 wt.% of the edible film.
6. (Original) The composition of claim 2 wherein the hydrocolloid comprises about 20 wt.% to about 30 wt.% of the edible film.
7. (Original) The composition of claim 2 wherein the filler comprises about 5 wt.% to about 30 wt.% of the edible film.
8. (Original) The composition of claim 2 wherein the filler comprises about 15 wt.% to about 25 wt.% of the edible film.
9. (Currently amended) The composition of claim 2 wherein the hydrocolloid comprises a material selected from the group consisting of a natural gums ~~gum~~, a biosynthetic gums ~~gum~~, a natural seaweeds ~~seaweed~~, a natural plant extrudates ~~extrudate~~, a natural fiber extracts ~~extract~~, a gelatins ~~gelatin~~, a biosynthetic process starchs ~~starch~~, a cellulosic materials ~~material~~, an alginates ~~alginate~~, pectin, and combinations thereof.

10. (Currently amended) The composition of ~~claim 9~~ claim 2 wherein the ~~natural gum~~ hydrocolloid comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum arabic, ghatti gum, agar gum, and xanthan gum.

11. (Currently amended) The composition of ~~claim 9~~ claim 2 wherein the ~~alginate~~ hydrocolloid comprises sodium alginate or calcium alginate.

12. (Currently amended) The composition of ~~claim 9~~ claim 2 wherein the ~~natural seaweed~~ hydrocolloid comprises a carrageenan.

13. (Currently amended) The composition of claim 2 wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose, a cellulose ~~polymers~~ polymer, magnesium carbonate, calcium carbonate, ground limestone, a silicates ~~silicate~~, clay, talc, titanium dioxide, a calcium phosphates ~~phosphate~~, and combinations thereof.

14. (Currently amended) The composition of claim 2 ~~claim 13~~ wherein the ~~cellulose polymer~~ food-grade bulk filler comprises wood.

15. (Currently amended) The composition of claim 2 ~~claim 13~~ wherein the ~~silicate~~ food-grade bulk filler comprises magnesium or aluminum silicate.

16. (Currently amended) The composition of claim 2 ~~claim 13~~ wherein the ~~calcium phosphate~~ food-grade bulk filler comprises mono-calcium phosphate, di-calcium phosphate, or tri-calcium phosphate.

17. (Currently amended) The composition of claim 1 wherein the cinnamaldehyde comprises ~~at~~ about 1 wt.% to about 25 wt.% of the edible film.

18. (Original) The composition of claim 1 wherein the cinnamaldehyde comprises about 6 wt.% to about 25 wt.% of the edible film.

19. (Original) The composition of claim 1 wherein the concentration of cinnamaldehyde comprises one of about 5 wt.%, about 8 wt.%, less than about 20 wt.%, and above about 21 wt.% of the edible film.

20. (Original) The composition of claim 1 wherein the composition of claim 1 wherein the concentration of cinnamaldehyde comprises above about 1 wt. % of the edible film.

21. (Original) The composition of claim 1 further comprising an effective amount of a medicament.

22. (Currently amended) The composition of claim 21 wherein the medicament comprises an oral cleansing or breath freshening compound selected from the group consisting of a pH control agents agent, inorganic components for tartar or caries control, a breath freshening agents agent, an anti-plaque/anti-gingivitis agents agent, a saliva stimulating agents agent, a pharmaceutical agents agent, a nutraceutical agents agent, a vitamins vitamin, a minerals mineral, and combinations thereof.

23. (Currently amended) The composition of claim 21 ~~claim 22~~ wherein the ~~pH control-agent~~ medicament comprises urea.

24. (Currently amended) The composition of claim 21 ~~claim 22~~ wherein the ~~inorganic components for tartar or caries control~~ medicament ~~comprises~~ comprise phosphates or fluorides.

25. (Currently amended) The composition of claim 21 ~~claim 22~~ wherein the ~~breath freshening-agent agent~~ medicament comprises zinc gluconate.

26. (Currently amended) The composition of claim 21 ~~claim 22~~ wherein the ~~anti-plaque/anti-gingivitis-agent~~ medicament comprises chlorhexidene, CPC, or triclosan.

27. (Currently amended) The composition of claim 21 ~~claim 22~~ wherein the ~~saliva stimulating-agent~~ medicament comprises a food acid.

28. (Currently amended) The composition of claim 21 ~~claim 27~~ wherein the ~~food acid~~ medicament comprises an acid selected from the group consisting of citric, lactic, maleic, succinic, ascorbic, adipic, fumaric, ~~and tartaric acids, and combinations thereof.~~

29. (Original) The composition of claim 1 further comprising an effective amount of a softening agent.

30. (Original) The composition of claim 29 wherein the softening agent comprises about 0 wt% to about 20 wt % of the edible film.

31. (Original) The composition of claim 29 wherein the softening agent comprises about 2 wt% to about 10 wt% of the edible film.

32. (Original) The composition of claim 29 wherein the softening agent comprises a plasticizer including a compound selected from the group consisting of sorbitol, glycerin, polyethylene glycol, propylene glycol, hydrogenated starch hydrolysates, corn syrup, and combinations thereof.

33. (Original) The composition of claim 1 further comprising an effective amount of a coloring agent.

34. (Original) The composition of claim 1 further comprising an effective amount of a flavoring agent.

35. (Original) The composition of claim 34 wherein the flavoring agent comprises about 0.1 wt% to about 20 wt % of the edible film.

36. (Original) The composition of claim 34 wherein the flavoring agent comprises about 10 wt% to about 15 wt% of the edible film.

37. (Original) The composition of claim 34 wherein the flavoring agent comprises a material selected from the group consisting of essential oils, synthetic flavors, fruit essences, anise, flavor oils with germ killing properties, and mixtures thereof.

38. (Currently amended) The composition of claim 34 ~~claim 37~~ wherein the ~~essential oils~~ flavoring agent comprises an oil selected from the group consisting of citrus oil, peppermint oil, spearmint oil, mint oil, clove oil, oil of wintergreen, and mixtures thereof.

39. (Currently amended) The composition of claim 34 ~~claim 37~~ wherein the ~~flavor oils with germ-killing properties~~ flavoring agent comprise a compound selected from the group consisting of menthol, eucalyptol, thymol, and combinations thereof.

40. (Original) The composition of claim 1 further comprising an effective amount of an emulsifying agent.

41. (Currently amended) The composition of claim 40 wherein the emulsifying agent comprises an agent selected from the group consisting of lecithin, (C<sub>10</sub>-C<sub>18</sub>) fatty acids, mono and diacyl glycerides, ox bile extract, polyglycerol esters, polyethylene sorbitan esters, propylene glycol, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, enzyme modified lecithin, hydroxylated lecithins, and combinations thereof.

42. (Original) A method of oral cleansing by applying a pullulan-free edible film to the oral cavity, wherein the edible film comprises:

- (a) an effective amount of a film forming agent; and
- (b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises cinnamaldehyde.

43. (Original) The method of claim 42 wherein the cinnamaldehyde comprises at least about 1 wt% of the edible film.

44. (Original) The method of claim 42 wherein the cinnamaldehyde comprises about 6 wt.% to about 25 wt.% of the edible film.

45. (Original) The method of claim 42 wherein the cinnamaldehyde concentration comprises one of about 5 wt.%, about 8 wt.%, less than about 20 wt.%, and above about 21 wt.% of the edible film.

46. (Original) The method of claim 42 wherein the film forming agent comprises a mixture of a maltodextrine, a filler, and a hydrocolloid.

47. (Original) The method of claim 46 wherein the maltodextrine comprises about 5 wt.% to about 60 wt.% of the edible film.

48. (Original) The method of claim 46 wherein the hydrocolloid comprises about 10 wt.% to about 50 wt.% of the edible film.

49. (Original) The method of claim 46 wherein the filler comprises about 5 wt.% to about 30 wt.% of the edible film.

50. (Original) The method of claim 46 wherein the hydrocolloid comprises a material selected from the group consisting of a natural gum, a biosynthetic gum, a natural seaweed, a natural plant extrudate, a natural fiber extract, a gelatin, a biosynthetic process starch, a cellulosic material, an alginate, pectin, and combinations thereof.

51. (Currently amended) The method of claim 46 ~~claim 50~~ wherein the ~~natural gum~~ hydrocolloid comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum arabic, ghatti gum, agar gum, and xanthan gum.

52. (Currently amended) The method of claim 46 ~~claim 50~~ wherein the ~~alginate~~ hydrocolloid comprises sodium alginate or calcium alginate.

53. (Currently amended) The method of claim 46 ~~claim 50~~ wherein the ~~natural seaweed~~ hydrocolloid comprises a carrageenan.

54. (Original) The method of claim 46 wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose, a cellulose polymer, magnesium carbonate, calcium carbonate, ground limestone, a silicate, clay, talc, titanium dioxide, a calcium phosphate, and combinations thereof.

55. (Currently amended) The method of claim 46 ~~claim 54~~ wherein the ~~cellulose polymer~~ filler comprises wood.

56. (Currently amended) The method of claim 46 ~~claim 54~~ wherein the ~~silicate~~ filler comprises magnesium or aluminum silicate.

57. (Currently amended) The method of claim 46 ~~claim 54~~ wherein the ~~calcium phosphate~~ filler comprises mono-calcium phosphate, di-calcium phosphate, or tri-calcium phosphate.

58. (Original) The method of claim 42 wherein the edible film further comprises one or more of a medicament, a softening agent, a coloring agent, a flavoring agent, and an emulsifying agent.

59. (Original) The method of claim 42 wherein the edible film delivers at least about 0.1wt% cinnamaldehyde to the oral cavity.

60. (Original) The method of claim 42 wherein the edible film delivers at least about 0.01wt% cinnamaldehyde to the oral cavity.

61. (Original) The method of claim 42 wherein the edible film delivers at least about 0.005wt% cinnamaldehyde to the oral cavity.

62. (Original) A method of making a pullulan-free edible film comprising:

(a) forming an aqueous solution that includes a maltodextrin, a hydrocolloid, and a filler;

(b) adding an effective amount of an antimicrobial agent to the aqueous solution, wherein the antimicrobial agent comprises cinnamaldehyde; and

(c) drying the aqueous solution to form a dry edible film.

63. (Original) The method of claim 62 wherein adding an effective amount of an antimicrobial agent comprises adding sufficient cinnamaldehyde such that the dry edible film comprises at least about 1 wt% cinnamaldehyde.

64. (Original) The method of claim 62 wherein adding an anti-microbial agent comprises adding sufficient cinnamaldehyde such that the dry edible film comprises about 1 wt.% to about 25 wt.% cinnamaldehyde.

65. (Original) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient maltodextrine such that the dry edible film comprises about 5 wt.% to about 60 wt.% maltodextrine.

66. (Original) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient hydrocolloid such that the dry edible film comprises about 10 wt.% to about 50 wt.% hydrocolloid.

67. (Original) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient filler such that the dry edible film comprises about 5 wt.% to about 30 wt.% filler.

68. (Original) The method of claim 62 wherein forming an aqueous solution further comprises adding one or more of a medicament, a softening agent, a coloring agent, a flavoring agent, and an emulsifying agent.

69. (Original) The method of claim 62 further comprising heating the aqueous solution to a temperature of about 40°C to about 60°C prior to drying the aqueous solution.

70. (Original) A treatment method for reducing the number or activity of bacteria in the oral cavity comprising the steps of:

(a) providing an edible film composition comprising cinnamaldehyde in an amount sufficient to kill or deactivate oral bacteria; and

(b) causing a person in need of the treatment to consume the edible film composition whereby the bacteria in the oral cavity of the person is reduced or inactivated by the treatment.